

INTERNATIONAL LUNCH BUFFET

10 September to 22 November 2026

Weekday Lunch	Mon to Fri	\$99++ per adult	\$25++ per child (6 - 12 yrs old)
Weekend Lunch	Sat, Sun & Public Holidays	\$109++ per adult	\$25++ per child (6 - 12 yrs old)

Adults enjoy 1-for-1 discount. If your group has an odd number of diners, enjoy 50% off with DBS/POSB, Citibank or UOB credit cards.
(Prices listed are before discount)

Seafood On Ice

 Six Items on Rotation

Poached Tiger Prawn, Blue Mussel, Sea Conch Whelk,
Baby Abalone, Japanese Sweet Clam
Half Shell Scallop ***Only available on weekends**

Condiments: Lemon Wedges, Cocktail Sauce, Thai Sauce, Cut Chili with Soya

Fish on Ice

 Cold Whole Sea Bass on Ice

Condiments: Terasi, Nyonya Sambal, Sambal Belacan, Thai Sweet Chili, Garlic Chili

Sushi

Assorted Sushi & Maki Roll ***only available on weekends**

Condiments: Soya Sauce, Pink Ginger, Wasabi

Bouquet of Greens

Variety of Greens: Mesclun, Romaine Lettuce, Arugula, Red Frisse
Cherry Tomato, Japanese Cucumber, Carrot, Bell Pepper, Sweet Corn

Dressings: Caesar Dressing, Thousand Island, Goma Dressing and Herbs Olive Oil

 **Chef's Recommendation**

Please note that this menu is subject to changes on a daily basis, depending on the availability of fresh ingredients.



Compound Salads

Seafood

One Item on Rotation

Seafood Fennel Salad

Crab Meat Salad

Grilled Squid with Garlic, Chili & Parsley Salad

 **Sous Vide Australian Octopus Salad**

Grilled Tiger Prawn Salad

Seared Scallop Salad

Abalone Salad

Baked Salmon Salad

Lobster Salad

Tuna Nicoise Salad

Beef

One Item on Rotation

Roasted Lamb Salad

Roasted Beef Salad

Teriyaki Beef Salad

 **Chimichurri Beef salad**

 **Gochujang Beef Salad**

Chicken / Duck

One Item on Rotation

Thai Glass Noodle Salad with Minced Chicken

Cous Cous with Avocado and Grilled Smoked Chicken

Steamed Chicken and Cucumber Salad with Ginger Puree

 **Roasted Summer Vegetable Salad with Smoked Duck**

Tomato Bow Tie Pasta Salad with Smoked Chicken

Vegetarian

One Item on Rotation

Greek Salad

Mushroom Salad with Caramelized Onion

Tabbouleh Salad with Kale

Roasted Snow Pea and Broccoli Salad

Caprese Salad

Roasted Pumpkin with Walnut

Mexican Quinoa Salad

 **Chef's Recommendation**

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Hummus, Dips & Pickle

Three Types: Beetroot, Chickpeas, Spinach, Pumpkin, Red Pesto with Sesame Lavosh, Bread Stick and Vegetables Crudités

Four Types of Assorted Pickles

Four Types of Assorted Antipasto

Live Stations

Freshly Made Prata

With selection of Dhal Curry and Chicken Curry



Hainanese Chicken Rice

Steamed Chicken and Roasted Chicken

Selection of condiment: Chicken Rice Chili, Ginger Puree and Dark Soy Sauce



Singapore Laksa

Served with a choice of Prawns, Fishcake, Bean Sprouts, Sambal Chili and Laksa Leaves

Cajun Chicken Shawarma

Served with Pita Bread and Condiments

BBQ Station



Two items on rotation

**only available on weekends*

Grilled Cajun Spice Tiger Prawn

Sambal Squid

Fish Otak-Otak

Smoked Bbq Sauce Chicken Wing

Kueh Pie Tee

Kueh Pie Tee

Condiments: Shrimp, Egg, Turnip

Make Your Own



One Item on Rotation

Traditional Rojak Station

Indonesian Gado-Gado Station

Kang Kong with Cuttle Fish Station



Chef's Recommendation

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Western Cuisine

Starchy Staples

One Item on Rotation

Creamy Mushroom Orzo Pasta with Clam
Arabiata Seafood Pasta
Cabonara Pasta with Turkey Bacon and Prawn
Seafood Aglio olio Pasta
Beef Bolognese Pasta

Beef/ Lamb

One Item on Rotation

Lamb Provencal

Roasted Lamb Leg with Rosemary Sauce

Beef Stew with Turkey Bacon
Beef Stroganoff
Braised Lamb Shank

Seafood & Fish

Two Items on Rotation

Seafood Mornay
Spanish Garlic Shrimp

Grilled Australian Octopus with Garlic Butter Sauce

Seafood Thermidor

Seafood Cioppino
Fish Picatta
Pan-Seared Fish with Creamy Dill Sauce
Pan-Seared Fish with Lemon Butter Sauce
Parmesan-crusted Fish with Basil Mussel Sauce
Balsamic Glaze Fish

Chicken

One Item on Rotation

Chicken Lasagna
Roasted Spring Chicken with Own Jus
West African Chicken Stew

Braised Chicken Creamy Mushroom Sauce

Slow-Cooked Duck Confit with Orange Sauce

Chef's Recommendation

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Asian Cuisine

Chicken

One Item on Rotation

Stir-Fried Chicken with Oyster Sauce
Stir-Fried Chicken with Dried Chilli and Black Vinegar
Stir-Fried Chicken with Shimeji Mushroom
Stir-Fried Chicken with Sambal
Stir-Fried Chicken with Spring Onion and Ginger

Beef

One Item on Rotation

Wagyu Beef Cheek Rendang
Stir-Fried Beef Sliced with Mushroom
Stir-Fried Black Pepper Beef with Asparagus
Mongolian Beef
Chinese Beef Steak

Seafood / Fish

One Item on Rotation

Salted Egg Prawn
Stir-Fried Spicy Squid
Stir-Fried Mixed Seafood with Oyster Sauce
Hong Kong Style Steam Seabass
Sweet & Sour Fish
Teochew Steamed Fish
Chinese Fish Curry

Vegetable

One Item on Rotation

Steamed Broccoli with Mushroom Sauce
Stir-Fried Kai Lan and Black Fungus with Garlic
Stir-Fried Egg Plant with Minced Chicken
Stir-Fried Chinese Cabbage with Oyster Sauce
Stir-Fried French Bean with Dried Shrimp

Noodle

One Item on Rotation

Wok-Fried Egg Noodle with Seafood
Braised Ee-fu Noodle with Mushroom and Chive
Singapore Style Fried Bee Hoon with Shrimp
Braised Bee Hoon with Clam
Malay Style Fried Noodle with Seafood

Grilled Satay

A selection of Chicken and Mutton in Peanut Gravy with Condiments

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Soup Station

Western Soup

One Item on Rotation

Seafood Chowder
Lobster Bisque
Cream of Mushroom
Cream of Pumpkin
Seafood Gumbo

Asian Soup

One Item on Rotation

Thai Seafood Tom Yam Soup
Winter Melon Soup with Chicken
Shark Fin Melon Soup with Chicken
Herbal Black Chicken Soup
Lotus Root Soup with Peanut and chicken

Congee Corner

Plain Congee

Condiments: Crispy Ikan Bilis with Peanut, Pickled Chye Sim, Braised Peanut, Salted Egg, Chicken Floss, Braised Soya Egg with Tau Kwa, Century Egg, Spring Onion, Fried Shallot, Ginger, You Tiao

Indian Cuisine

Rice

One Item on Rotation

Biryani Rice
Peas Pulao
Vangi Bath
Tomato Rice
Ghee Rice

Chicken / Mutton / Fish

One Item on Rotation

Mutton Rogan Josh, Goan Fish Curry
Prawn Vindaloo, Butter Chicken or Chicken Masala

Vegetable

One Item on Rotation

Aloo Gobi, Jeera Aloo
Palak Paneer, Vegetable Korma or Matter Paneer

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Desserts

Assorted Mini French Pastries
Assorted Traditional Cookies
Assorted Nyonya Kueh
Seasonal Cut Fruits
Kacang Puteh

Cold Desserts

Ice Cream with Wafer or Rainbow Bread
Ice Kachang & Ice Chendol with Condiments

Chocolate Fondue

Condiments: Marshmallow, Dried Fruits, Churros

One Item on Rotation

Pengat Pisang
Red Bean soup with Ginko Nut
Bubur Pulut Hitam
Cheng Teng
Tau Suan with You Tiao
Green Bean Soup with Sago
Bubur Cha Cha

Drinks

Hot Quenchers

Coffee

Espresso 
Café Latte 
Cappuccino 
Flat White 

Tea

Earl Grey, Peppermint, Chamomile,
English Breakfast, Jasmine Green Tea

Cold Quenchers

(3 drinks on rotation)

Calamansi, Blackcurrant, Ice Lemon Tea, Barley or Sour Plum



Nutri-Grade mark is based on default preparation (before addition of ice)

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